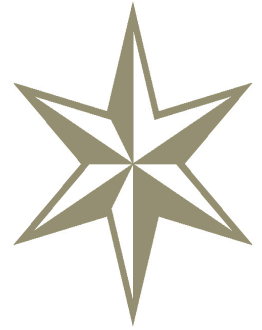


The Star Inn Famous 'Foodie Feast' Break

£570 for 2 people for 2 nights Available all year round (please refer to conditions)

The perfect break for foodies who like to take their 'research' pretty seriously – the opportunity to sample a seasonal selection of Star Inn dishes during a decadent two-night DB&B break.

On the first evening, you dine from an 8-course Tasting Menu of dishes specially selected by the Head Chef (sample menu below also shows a sample matched wines package and a matched ales package is also available). On the second evening, take the chance to choose further favourites with an allowance of £60 per person for our award-winning supper (À la Carte) menu.



SAMPLE WINTER TASTING MENU

Lindisfarne Oyster with Seaweed Dashi and Crispy Leeks

*Matched Wine: **Albariño 'Balado' 2015 Bodegas Zarante (Pontevedra, Spain)***

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Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve,  
'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger

*Matched Wine: Reserve **Sauvignon Blanc Fumé 2016 Oliver Zeter (Pflaz, Germany)***

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Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,
Devilled Crab, Spiced Avocado Ice Cream

*Matched Wine: **Vinhas Velhas Branco 2016 Luis Pato (Bairrada, Portugal)***

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Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction

*Matched Wine: **Moulin Touchais 1979 Coteaux Du Layon (Loire Valley, France)***

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Aged Wild Allium-rubbed Scallop of Monkfish with 'Woodfire' Sweet Potato,
Parsley Root Dabs, Spiced Shetland Mussels

*Matched Wine: **Gran Caus Blanco 2016 Can Rafols del Caus, (Penedès, Spain)***

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Pot-roasted Local Shot Mallard Served Two Ways .....

*Matched Wine: **Nuits St Georges 2013 Vieilles Vignes (Côtes de Nuits, France)***

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Double Chocolate and Cep 'Magnum' with Thyme-roast Pear,
Medjool Date and Harome Honey

*Matched Wine: **Palo Cortado Sherry Apóstoles NP, Gonzalez Byass (Jerez, Spain)***

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Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream

*Matched Wine : **The Liberator 2016 The Bishop of Norwich- Episode 9 Revisited (South Africa)***

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CHEESE COURSE SUPPLEMENT £15.00 PER PERSON

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley

Supplementary Wine: Qunita Do Vallado, 10 yr old Tawny Port £7.00 Per Person

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Chocolate & Cherry Brandy Truffles, Laphroaig Whisky Fudge,  
Cardamon and Orange Pâte de Fruits

*Brazil Datterra Speciality Coffee*

Optional Matched Wine package ~ £90.00 per guest

THE STAR INN AT HAROME  
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**The Star Inn.**

**'Foodie Feast' Break package comprises: 2 nights' accommodation and Full Yorkshire breakfast, dinner from an 8-course tasting menu on one evening and dinner from our supper (à la carte) menu on the second evening. Not available on Fridays or Saturdays. Tasting Menu matched wine package also available at an additional £90 per person.**

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Our Break offers cannot be used in conjunction with any other offer available from time to time, or be applied retrospectively to a previous booking. These offers may be withdrawn at any time without notice.